



## **USDA Foods Fact Sheet for Schools & Child Nutrition Institutions**

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(last updated, 03-31-2014)

## 100261 - APRICOTS, FROZEN, SLICED, SINGLE SERVE, 4.5 OZ UNITS

CATEGORY	• Fruits	Apricots, frozen, sweetened	
PRODUCT DESCRIPTION	<ul> <li>Sliced apricots packed in individual serving cups.</li> <li>Sliced U.S. Grade A apricots, packed in syrup at a ratio of 5+1 fruit to sugar, resulting in average Brix measurement of 60 degrees. Ascorbic and citric acid may be added.</li> </ul>		
			1 serving of 4.5 oz fruit cup (127.57g)
PACK/YIELD	<ul> <li>96/4.5 oz units per case. Each unit contains 4.5 oz sliced apricots and juice.</li> <li>One 4.5 oz unit AP provides ½ cup thawed diced apricots and juice.</li> </ul>	Calories	110
		Protein Carbohydrate	1 g 25 g
	• CN Crediting: One 4.5 oz unit sliced apricots and provides ½ cup fruit.	Dietary Fiber Sugars	2 g 23 g
STORAGE	<ul> <li>Store frozen apricot cups in freezer at 0 °F or below, off the floor and away from walls to allow circulation of cold air. Stack packages tightly to prevent temperature fluctuations. Temperature changes shorten shelf life and speed deterioration.</li> <li>Do not refreeze apricot cups once thawed.</li> <li>Use First-In-First-Out (FIFO) storage practices to ensure use of older product first.</li> </ul>	Total Fat Saturated Fat Trans Fat Cholesterol Iron Calcium Sodium Potassium Vitamin A Vitamin C	0 g 0 g 0 g 0 mg .36 mg 0 mg 2.5 mg 280 mg 1200 IU 153 mg







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PREPARATION/ COOKING INSTRUCTIONS	Thaw unopened cups of apricots overnight in the refrigerator, spacing containers on shelves for good air circulation.	
USES AND TIPS	Apricot cups are ready to thaw and serve as a fruit or as a snack.	
FOOD SAFETY INFORMATION	Do not refreeze apricots.	
BEST IF USED BY GUIDANCE	For guidance on how to effectively manage, store, and maintain USDA Foods, please see our policy memo at: <a href="http://www.fns.usda.gov/fdd/policymemo/pmfd107_NSLP_CACF_SFSP_CSFP_FDPIR_TEFAP_CI-StorandInvMgmt.pdf">http://www.fns.usda.gov/fdd/policymemo/pmfd107_NSLP_CACF_SFSP_CSFP_FDPIR_TEFAP_CI-StorandInvMgmt.pdf</a>	

Nutrient values in the nutrition information section are from the USDA National Nutrient Database for Standard Reference, or are average values from vendors who provide USDA Foods. Please refer to the product's Nutrition Facts label or ingredient list for product-specific information.